

ABSTRACT OF THE DISCLOSURE

There are disclosed vinegar produced by a brewing method in which in a water absorption process or steaming process of cereals such as rice, wheat, corn for rice vinegar or cereal vinegar, cereals is treated with sea water and these treated cereals is applied to a given brewing method to produce the vinegar, and vinegar obtained by using sea water instead of clean natural water as adding water or together with clean natural water as adding water in the production process, and seasoning vinegar such as Awasezu (blended vinegar), Ajitsuke-ponzu (seasoning liquid that blended soy sauce and vinegar with fruit juice of bitter orange), Tare of Tataki (relish paste for lightly roasted bonito or beef), seasoning vinegar for fishery processing is improved and seasoning liquid using this vinegar is improved, by prepared by mixing this vinegar, and any one of sea water, concentrated sea water and de-salted sea water, and one or more of a salty agent, a sweetener, a sour agent, a bitter agent, a tasting agent and an oil agent.